

## Operating and installation instructions



### Gas cooktops CS 1011

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - AU, NZ

M.-Nr. 07 235 550

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**AUS** **NZ** This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele Spare Parts Department or Miele Customer Contact Centre in your country.

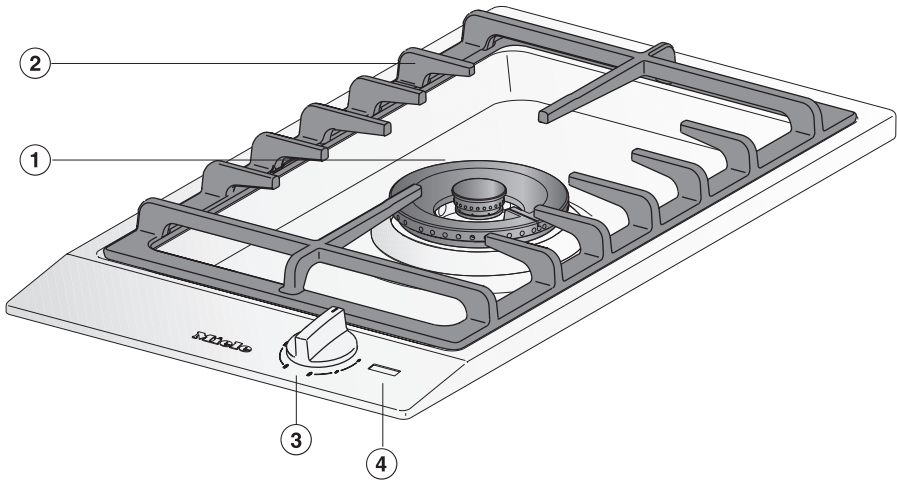
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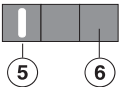
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## Cooktop



- ① Wok burner
- ② Pan support
- ③ Control knob
- ④ Display

## Display

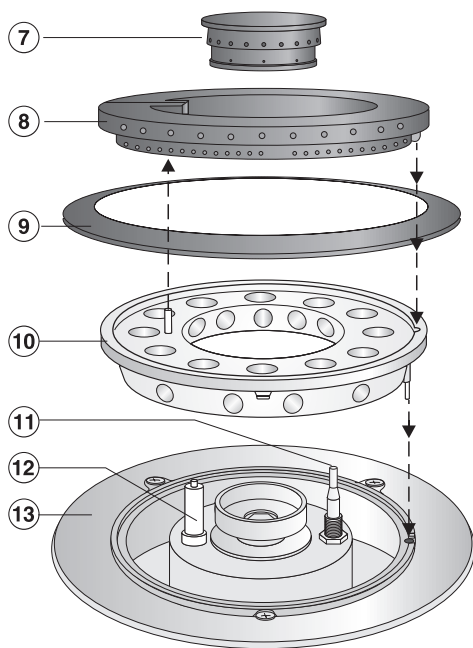


- ⑤ In-operation indicator
- ⑥ Residual heat indicator

# Guide to the appliance

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## Burner

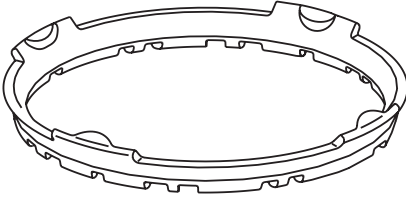


- ⑦ Inner burner cap
- ⑧ Outer burner cap
- ⑨ Burner ring
- ⑩ Burner head
- ⑪ Ignition safety device
- ⑫ Ignitor
- ⑬ Burner base

## Accessories supplied

The accessories supplied with your CombiSet appliance as well as a range of optional ones are available to order (see "Optional accessories").

### Wok ring



The Wok ring supplied with your appliance can be used in instances where extra stability is required. It is particularly suitable for Woks with a rounded base.

## Warning and safety instructions

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This appliance complies with all relevant local and national safety requirements. Improper use of the appliance can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on the installation, safety, operation and care of the appliance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

### Correct use

► This appliance is intended for domestic use only and must be used as described in these instructions.

Any other usage is not permitted and could be dangerous. The manufacturer cannot be held liable for damage resulting from incorrect or improper use or operation.

► This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



## Safety with children

► Children should be supervised to ensure that they do not play with the appliance.

► Older children may use the appliance only when its operation has been clearly explained to them and they are able to use it safely, recognising the dangers of misuse.

► The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

► Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

► Keep all pans out of reach of children. Danger of burning or scalding. Turn pan handles inwards away from the edge of the cooktop.

► Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

# Warning and safety instructions

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## Technical safety

► Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

► Before installation, check the appliance for visible signs of damage. Under no circumstances should you use a damaged appliance. A damaged appliance may be dangerous.

► The electrical safety of this appliance can only be guaranteed when continuity is complete between it and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

► Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond with the on site electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

► Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

► For safety reasons, this appliance may only be used when it has been built in.

► The connection to the gas supply must be carried out by a suitably qualified and competent person in accordance with current local and national safety regulations. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

► If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

► Never open the outer casing of the appliance. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

# Warning and safety instructions

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► While the appliance is under guarantee, repairs should only be undertaken by a service technician authorised by the manufacturer. Otherwise the guarantee will be invalidated.

► Do not modify this appliance.

► During installation, maintenance and repair work, the appliance must be disconnected from the gas supply and mains electricity supply. It is only completely isolated from the electricity supply when:

- the mains fuse is disconnected,
- the screw-out fuse is removed (in countries where this is applicable),
- it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

► Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

► In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

## Correct usage

► The appliance is hot when in use, and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

► For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

► Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

► Do not use the appliance to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

► Where this appliance is installed in marine craft, or in caravans, it shall not be used as a space heater.

► This appliance must not be set up or operated in the open air.

► Make sure all the components of the gas burner have been correctly assembled before switching on.

## Warning and safety instructions

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- ▶ Pans must be the correct size for the burner they are used on (see "Pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.
- ▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.
- ▶ When using a rangehood over the gas cooktop, ensure that the burner is always covered with a pan when in use. Otherwise flames could be drawn up by the suction of the rangehood, parts of which could then be damaged or even set on fire.
- ▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.
- ▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.
- ▶ Do not use or store flammable materials near this appliance.
- ▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.
- ▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. This could be a fire hazard if the appliance is switched on by mistake.
- ▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.
- ▶ Never leave the appliance unattended when cooking with oil or fat as these are fire hazards if overheated. Very hot oil can catch fire and could even set a rangehood above on fire. Always heat fat slowly, watching as it heats.
- ▶ If, despite this, oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.
- ▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.
- ▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.

## Warning and safety instructions

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- Replace the pan supports carefully to avoid scratching the surface of the cooktop.
- Using the gas cooktop will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. an extractor.
- If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the extractor on the highest setting.
- When using an electric socket near the appliance, care should be taken that the cable of the electrical appliance does not come into contact with the hot appliance. The insulation on the cable could become damaged, giving rise to an electric shock hazard.
- Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and quantity of the food and its temperature. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.
- Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the cooktop. Cutlery inserts must be heat-resistant.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety. This should be done at regular intervals.
- In the event of damage or a defect, switch off the appliance immediately. Turn off the gas supply tap, and disconnect completely from the electricity supply.

The manufacturer cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

# Caring for the environment

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## Disposal of the packing material

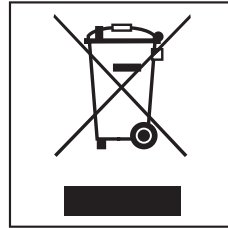
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

## Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged from the mains electricity supply and disconnected from the gas supply by a competent person.

The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Please adhere the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

### Cleaning for the first time

- Remove any protective foil and adhesive labels.
- Clean all removable parts of the burner with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burner (see "Cleaning and care - burner").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.

The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

# Operation

## Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

- The control knob can be released as soon as the flame has ignited.
- Should the flame be extinguished by a gust of air, the burner will re-ignite automatically.  
If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Safety cut-off").

## Switching on, adjusting the flame and switching off

The control knob is used to ignite the burner and regulate the strength of the flame.

- The gas supply is turned off
- 🔥 Strongest flame:  
The inner and outer burners operate at the highest setting
- 🔥 Strong flame (7 o'clock position):  
The outer burner operates at the lowest setting,  
the inner burner at the highest setting
- 🔥 Strong flame (5 o'clock position):  
The outer burner is switched off,  
the inner burner operates at the highest setting
- 🔥 Weakest flame:  
The outer burner is switched off,  
the inner burner operates at the lowest setting

The burner can only be switched on by pushing in the control and turning it anti-clockwise,. It is switched off by turning the control clockwise. The outer flame ring can only be switched on and off by pushing down on the control and turning it in the appropriate direction.


The following will cause damage to the appliance:

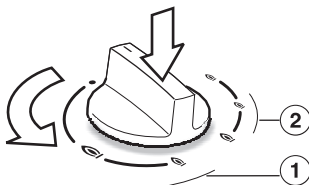
- Switching on the burner without pushing the control down,
- Switching the burner on by turning the control clockwise,
- Switching the outer flame ring on or off without pushing the control down,
- Switching the burner off by turning the control anti-clockwise.

The manufacturer will not accept liability for any damaging resulting from incorrect operation.



## Switching on

 Do not leave the appliance unattended whilst it is being used.



- To ignite the burner push the control knob down and turn it anti-clockwise to the large flame symbol. The ignitor will make a clicking sound and ignite the gas.

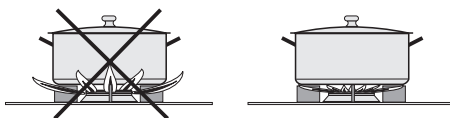
If the burner does not ignite, turn the control to off "●". Air the room or wait at least 1 minute before trying again.

If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the ignition safety device has gone out briefly, or if the thermal element is not hot enough, e.g. following a gust of air.

## Regulating the flame

Control the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the risk of injury.



- To move from the high to the low setting, turn the control anti-clockwise until it meets a resistance ①. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it meets a resistance ②. Then press it down and continue to turn it past the resistance before releasing it. You can now select the setting you require.

## Switching off

- Turn the control clockwise to position "●".

This stops the flow of gas and the flame goes out.

# Operation

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## **In-operation indicator and Residual heat indicator**

When the gas cooktop is switched on, the in-operation indicator lights up. Once it has reached a certain temperature, the residual heat indicator also lights up. The in-operation indicator goes out when the gas cooktop is switched off. The residual heat indicator remains on until the gas cooktop is cool enough to touch.

Do not touch or place any heat sensitive objects on the gas cooktop while the residual heat indicator is still on. Danger of burning and fire.

If the display is flashing, this shows there is a fault. See section "Problem solving guide".

Min. base diameter  
Pots / pans = 15 cm

Max. rim diameter  
Pots / pans = 24 cm

- Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.



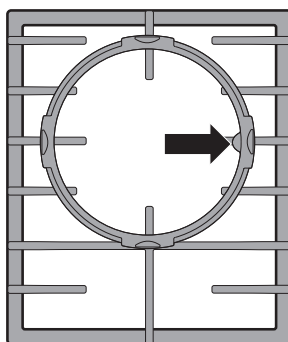
- Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.
- Any heat-resistant pans can be used on a gas burner.
- Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.
- Use a lid whenever possible to minimise heat loss.
- The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

- Use the correct sized pans for your appliance. A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.
- When using a wok make sure that the base does not touch the burner. A distance of 1 cm should be maintained between the burner and the base of the wok pan above it.

## Wok ring

Use the wok ring supplied to give additional stability, especially to woks with a rounded base.

Make sure that the wok ring is located securely in its correct position. See illustration.



# Safety features

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## Thermo-electric ignition

This appliance has a thermo-electric ignition safety device. If the flame goes out, for example if food has boiled over or if there is a sudden draught, and automatic re-ignition has been unsuccessful, the supply of gas to the burner will be cut off.


- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

## Safety cut-out

If a burner has been used for an unusually long period (approx. 4 hours), it will switch off automatically.

To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

## General notes

 Under no circumstances use a steam cleaning appliance to clean this appliance. The steam could attack the electrical components and cause a short circuit.

The appliance should be cleaned after each use. Let it cool down to room temperature.

To avoid water marks and limescale deposits use a soft cloth to dry surfaces that have been cleaned with water.

Thoroughly remove salty food residues or liquids from the cooktop as soon as possible to avoid the risk of corrosion.

### **To avoid damaging the surface or your cooktop, do not use:**

- cleaning agents containing soda, alkaline, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

## Cleaning and care

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### Stainless steel surfaces

Clean stainless steel surfaces using a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first. Finally, dry with a soft cloth.

If necessary a cleaning agent for ceramic and stainless steel surfaces can be used (see "Optional accessories"). Apply with even pressure following the direction of the "grain".

Do not use stainless steel cleaning agents on **printed** surfaces. This would rub off the print. These areas should be only cleaned with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge.

A conditioning agent for stainless steel can be used after cleaning to help keep your appliance looking good (see "Optional accessories").

Apply sparingly with a soft cloth following the instructions on the packaging.

### Pan support, control knob

Remove the pan support. Clean the pan support and the control knob with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.

After cleaning dry all surfaces with a clean cloth.

Do not clean the pan supports in a dishwasher.

## Burner

Do not clean any parts of the burner in a dishwasher.

The burner should be dismantled and then cleaned by hand using a solution of warm water and a small amount of washing-up liquid applied with a soft sponge.

Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.

The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

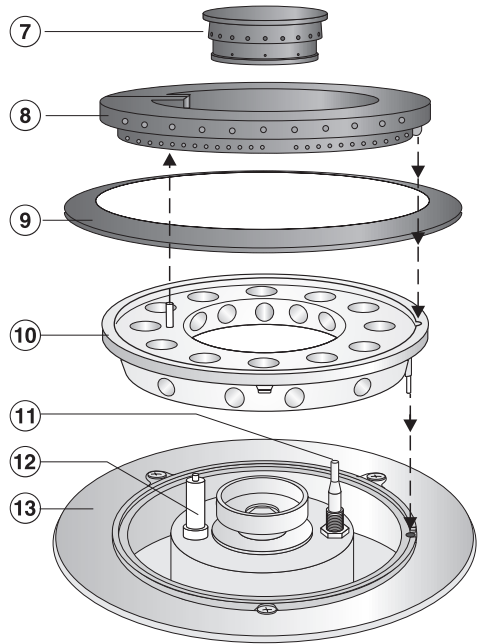
Do not let the ignitor get wet. If it gets wet it will not spark.

After cleaning dry all surfaces with a clean cloth.

Make sure that the flame slits are clean and completely dry.

The surfaces of the two burner caps will become more matt with time. This is quite normal and will not affect the operation of the cooktop.

## Reassemble the burner



After cleaning the burner it must be reassembled in the correct order.

- Place burner head ⑩ on to burner base ⑬ so that the the ignition safety device ⑪ and the ignitor ⑫ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Place burner ring ⑨ in position.
- The place burner cap ⑦ and ⑧ in position.

# Problem solving guide

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Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

## What to do if ...

### **... the burner does not ignite when the cooktop is being used for the first time or after a long period of not being used.**

There could be an air lock in the gas pipe. You may need to make several attempts before the burner ignites successfully.

### **... the in-operation and residual heat indicators are flashing at the same time.**

Both indicators will flash after an interruption to the power supply. Turn all the controls clockwise to position "●". You can then operate the appliance as normal.

### **... the in-operation indicator is flashing.**

There is no supply of gas.

Turn all the controls clockwise to position "●". You can then operate the appliance as normal.

If the problem persists, disconnect the appliance from the electricity supply for a few seconds.

### **... the burner does not ignite after several attempts.**

Disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

- the burner is correctly assembled.
- the gas supply tap is turned on.
- the burner is dry and clean.
- the flame slits are dry and unblocked.

### **... the gas flame goes out after being lit.**

The flames need to touch the ignition safety device so that it heats up.

If the flames do not touch the ignition safety device, check that

- the burner components are assembled correctly.
- there is no soiling on the ignition safety device. If there is, remove it carefully (see "Cleaning and care").



## **... the gas flame suddenly looks different.**

Check whether the burner components are assembled correctly.

## **... the gas flame goes out during operation.**

Check whether the burner components are assembled correctly.

## **.... the ignitor on the burner does not spark.**

Check whether

- the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Customer Contact Centre.
- food deposits have lodged themselves between the ignitor and the burner cap.  
Remove any food deposits carefully (see "Cleaning and care").
- food deposits have lodged themselves on the ignition safety device.  
Remove any food deposits carefully (see "Cleaning and care").

For safety reasons you may not be able to re-ignite the burner for about 5 minutes after a spillage.

## Optional accessories

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Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at [www.miele-shop.com](http://www.miele-shop.com) (depending on country) or from the Miele Spare Parts Department (see back cover).

### **Ceramic and stainless steel cooktop cleaner 250 ml**



Removes heavy soiling, limescale deposits and light discolouration

### **Stainless steel conditioning agent 250 ml**



Removes water marks, flecks and finger prints.  
Helps keep the cooktop looking good for longer.

# Safety instructions for installation

Fit wall units and rangehood before fitting the cooktop to avoid damaging the surface.

► This appliance must not be connected to a gas flue. It must be installed and connected in accordance with current installation regulations.

► The room in which the gas cooktop is installed must be at least 20 m<sup>3</sup> in size with a door or window in it which can be opened to the outside air.

► The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.

Any backmoulds must be of heat-resistant material.

► This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

► An electric fryer must not be installed directly next to a gas cooktop, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 288 mm between these two appliances.

► A gas cooktop may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.


► It can be installed above an oven. The worktop must be at least 40 mm thick.

► Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

► The electrical cable and any flexible gas connection pipes must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

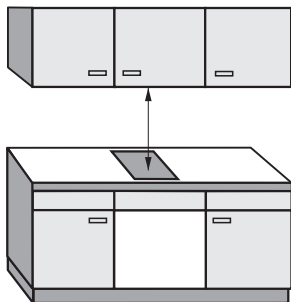
► Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

 This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

# Safety clearances

## Safety clearance above the cooktop



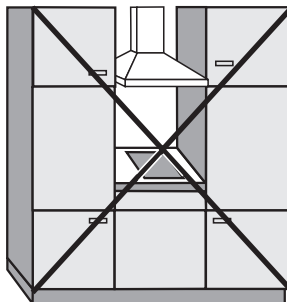
A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum clearance of at least 760 mm must be maintained between them and the cooktop below.

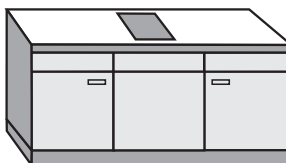
When two or more appliances are installed together below a rangehood, e.g. a gas cooktop and an induction cooktop combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

## Side / rear clearances to the cooktop

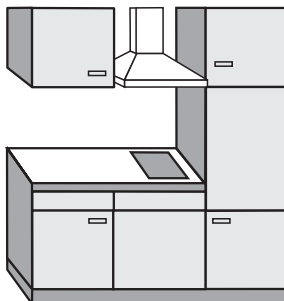
Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).



Not allowed



Recommended



Not recommended

Before installing the appliance check that the location provides the required clearances from combustible material and if necessary provide protection to adjacent surfaces as required by regulations.

The minimum **side clearance** from a cooktop to a combustible surface\* shall be a 300 mm horizontal distance from the periphery of any burner.

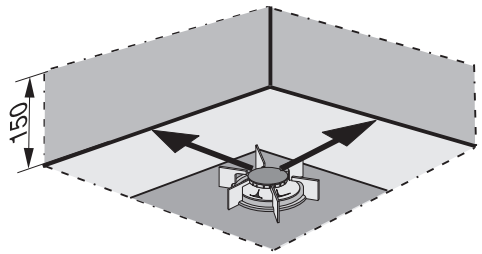
The minimum **rear clearance** from a cooktop to a

- **combustible surface\*** shall be a 200 mm horizontal distance from the periphery of any gas burner (AS 5601).
- **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any gas burner and

- the side wall is less than 300 mm
  - the rear wall is less than 200 mm,
- the walls must be protected with a non combustible material.

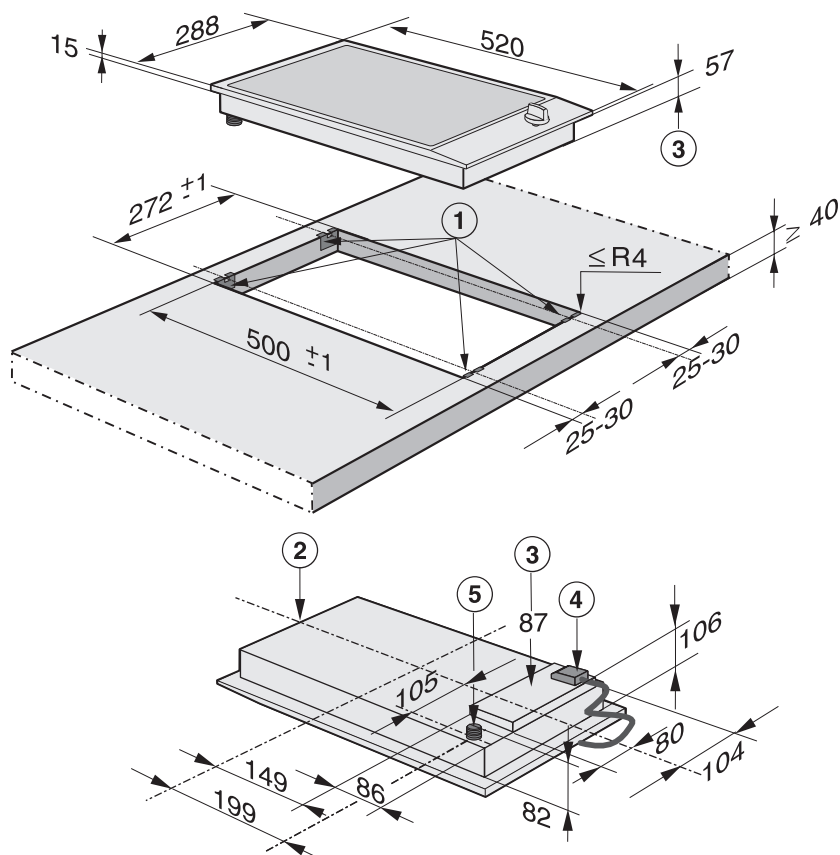
The protection must be extended a minimum distance of 150 mm above the burner (refer - gas fitting regulations). The shown area indicates the protected surface, which may be ceramic tiles or other approved material.



**\* Combustible surface:**

The surface of a material that is capable of catching fire and burning at temperature exceeding 50 K above ambient.

## Appliance and building-in dimensions



- ① Spring clamps
- ② Front
- ③ Building-in depth
- ④ Mains connection box with mains connection cable, L = 2,000 mm
- ⑤ Gas connection R 1/2 - ISO 7-1

- Make the worktop cut-out following the dimensions applicable.  
Remember to maintain a **minimum safety clearance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance.  
See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.  
The materials used must be heat-resistant.

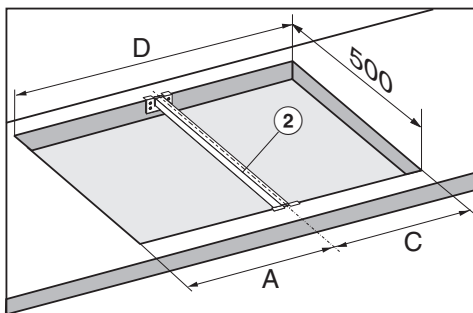
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius ( $\leq R4$ ) can be carefully scribed to fit.

## Installation of several appliances

When installing two or more appliances next to each other a spacer bar ② must be used between each one.

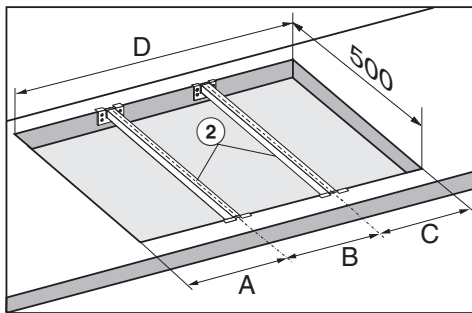
See "Fitting the spacer bars and support brackets".

### Worktop cut-out - two appliances



When installing **two appliances**, the width of the cut-out required D is calculated by adding dimensions A and C.

### Worktop cut-out - three appliances



When installing **three appliances** the width of the cut-out required (D) is calculated by adding dimensions A, B and C.

A = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

B = appliance width (288 mm or 380 mm or 576 mm)

C = appliance width (288 mm or 380 mm or 576 mm) **less 8 mm**

D = width of worktop cut-out

When installing **more than three appliances** for each additional appliance add the relevant appliance width (288 mm or 380 mm or 576 mm) to dimensions A, B and C.



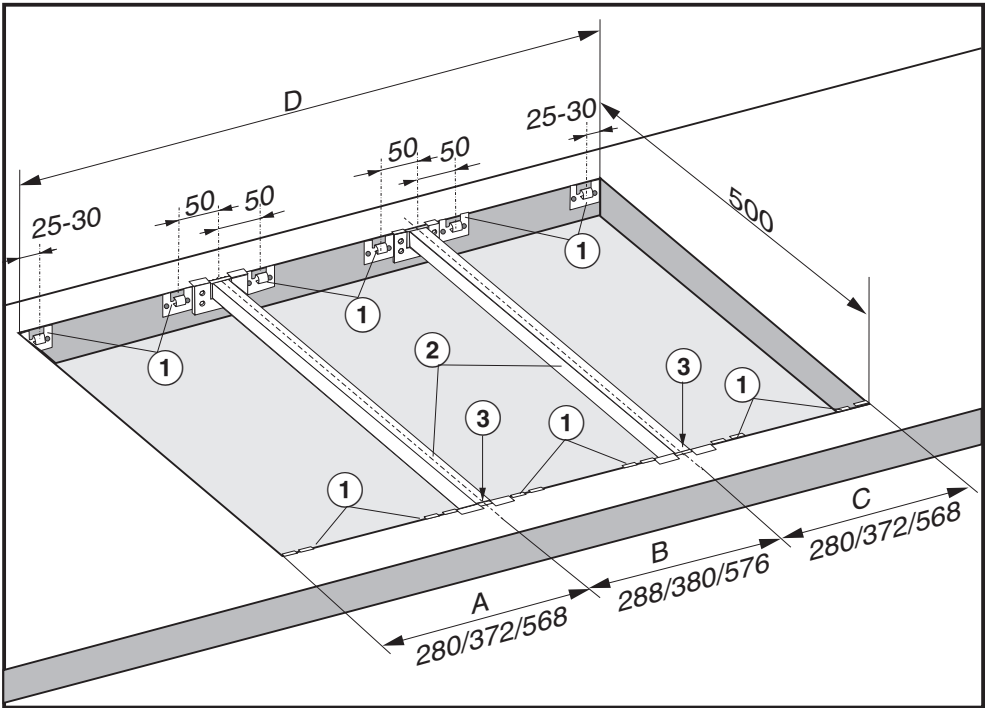
# Installation of several appliances

## Worktop cut-out calculation example for three appliances

<b>A</b> Appliance width less 8	<b>B</b> Appliance width	<b>C</b> Appliance width less 8	<b>D</b> <b>Worktop cut-out</b>
280	288	280	848
280	380	372	1032
280	576	568	1424
372	288	280	940
372	380	372	1124
372	576	568	1516
568	288	280	1136
568	380	372	1320
568	-	568	1136

All dimensions are given in mm

# Installation of several appliances



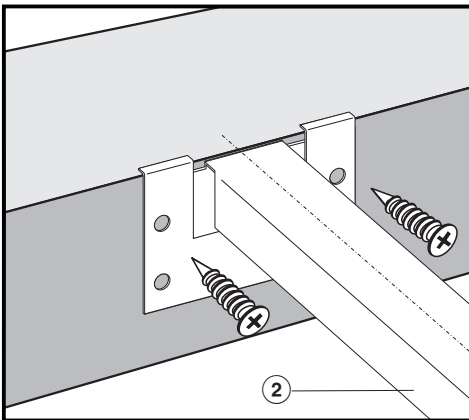
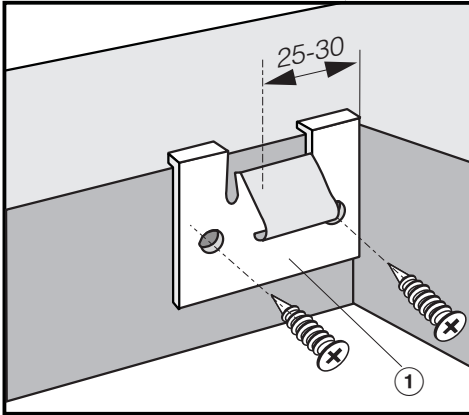
- ① Spring clamps
- ② Spacer bars
- ③ Gap between spacer bar and worktop

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

# Fixing the spring clamps and spacer bars

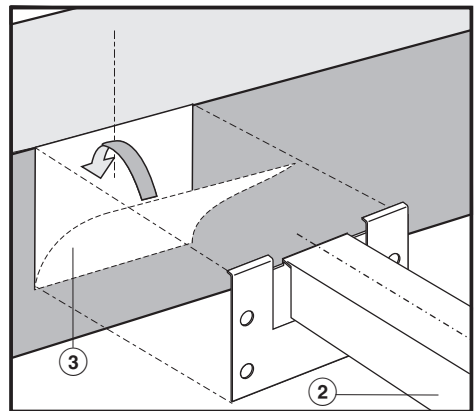
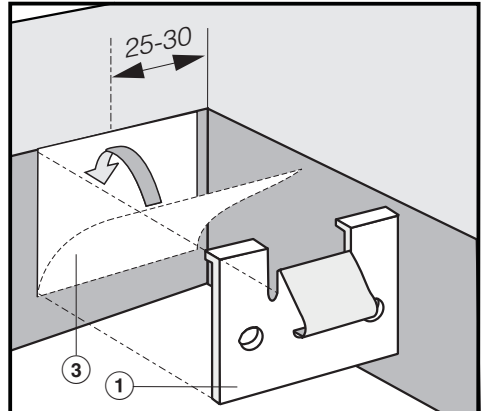
## Wooden worktops



- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

## Granite and marble worktops

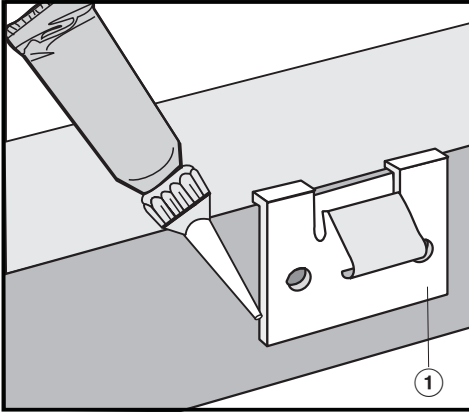
The screws are not required for granite or marble worktops.



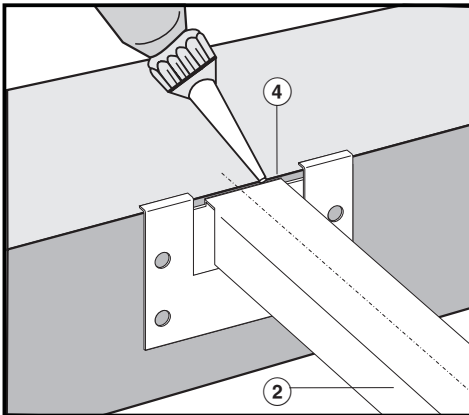
- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.

## Fixing the spring clamps and spacer bars

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- Coat the side edges and the lower edges of the spring clamps with silicone.



- Then fill gap ④ between the spacer bars and the worktop with silicone from the tube supplied.

## Installing the appliance

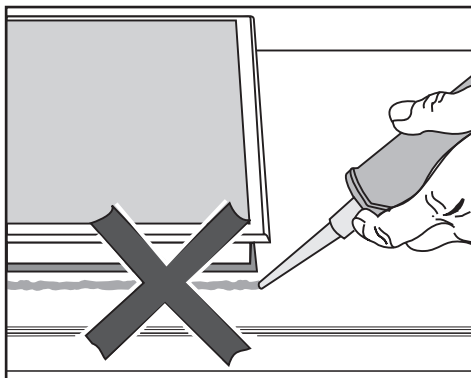
- Feed the connection cable down through the cut-out.
- Then drop the front edge of the appliance into the cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. Do not use sealant.
- Connect the appliance to the mains (see "Electrical connection").
- Check that the appliance works.

## Removing the appliance

If the appliance is accessible **from below**, it can be pushed up and out of the cut-out. It must be pushed up from the back first.

If the appliance is **not accessible from below**, take hold of the appliance with both hands at the back, pull it forwards, then lift it up and out.

## General installation tips

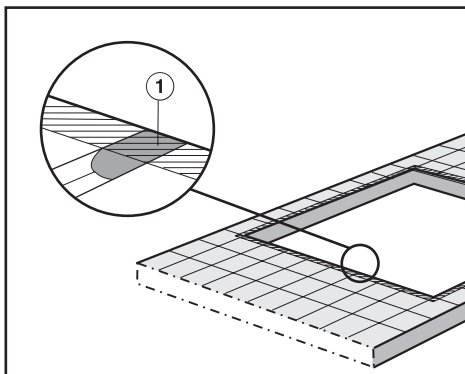


Do not use sealant between the frame of the top part of the appliance and the worktop.

This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the frame or the worktop.

The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

### Tiled worktop



The grouting ① and the shaded area underneath the appliance frame must be smooth and even so that the frame sits evenly and the sealing strip underneath the top part of the appliance provides a sufficient seal for the worktop.

Tiled worktops must be a minimum 5 mm thick to ensure the surface temperatures of the combustible surfaces underneath the tiles do not exceed 50 K above ambient.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from the Miele Spare Parts Department.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

Note: Isolation of the appliance is required when the appliance safety device is activated. Ensure the isolating switch is easily accessible and visible.

**The data plate gives the necessary data for connection.**

**WARNING  
THIS APPLIANCE MUST BE  
EARTHED**

## Important


The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

- The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol  or coloured green or green and yellow.
- The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.
- The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

## Gas connection

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Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved gas fitter, who is responsible for correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the appliance data plate.

This appliance is set up for connection to natural gas.

See adhesive label on the appliance:

G = NG (natural gas)

LP = ULPG (Propane/Butane)

Jets are supplied for conversion to ULPG (Propane/Butane) gas.

If the appropriate jets have not been supplied with the appliance you will need to contact your Chartered Agent or the Technical Service Department.

Conversion to another type of gas is described under the relevant Section.



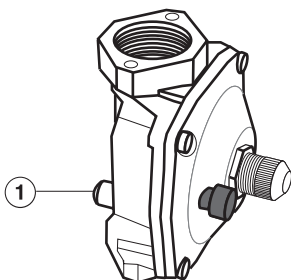
The gas connection must be in accordance with national and local regulations.

The relevant building regulations must also be observed.

### Natural gas / liquid gas

During installation the gas connection must be positioned so that it is not adversely heated when the appliance is in operation.

Pressure Test Point ①. This is provided on the gas regulator (supplied for natural gas).



- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.

Gas pressure must be set by the approved gas fitter as shown on the data plate:

Natural gas	1.0 kPa
ULPG (Propane/Butane)	2.75 kPa

- Disconnect gauge and screw in the test point screw.


The Gas Regulator must be set with the largest burner operating at maximum setting.

Once the gas cooktop has been installed it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust.

This gas cooktop can be connected with a class B or D flexible hose, which complies with AS/NZS 1869 and must be certified. The min. inner Ø must be 10 mm and the maximum length 1.2 m. Make sure it does not touch moving parts of the kitchen furniture, e.g. a drawer.

A full operational test and a test for possible leakages must be carried out by the fitter after installation.

# Conversion to another type of gas



Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with current local and national safety and building regulations.

When converting to a different type of gas, the main burner jets and the small burner jets have to be changed.

Screw in the new jets according to the following table.

Jet table

	Main jet Ø	Small jet Ø
NG	1.8 / 34	1.10 / 0.42
ULPG	1.05 / 7	0.68 / 0.25

The jet markings refer to 1/100 mm of the jet diameter.

## Nominal rating at high setting

Gas type	MJ/h
NG	15
ULPG	15

Nominal ratings for ULPG are based on propane gas.

## Nominal rating at low setting

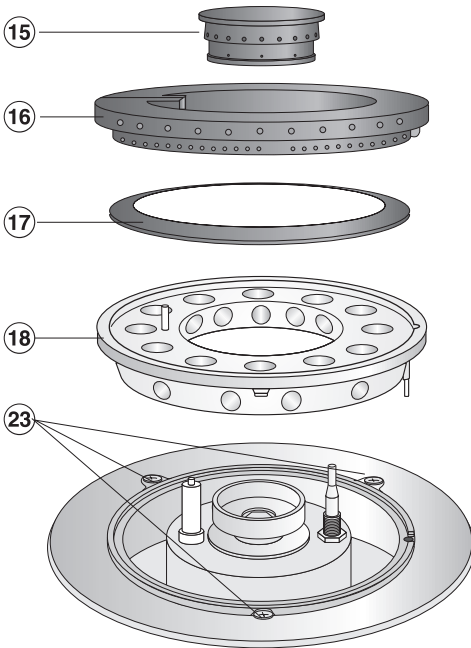
Gas type	MJ/h
NG	5.99
ULPG	5.89

Nominal ratings for ULPG are based on propane gas.

## Changing the jets

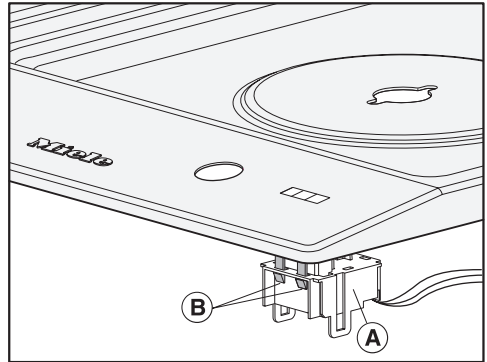
Disconnect the gas cooktop from the electricity supply by switching off at the socket and withdrawing the plug or by disconnecting the mains fuse. Turn off the gas supply.

To change the jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

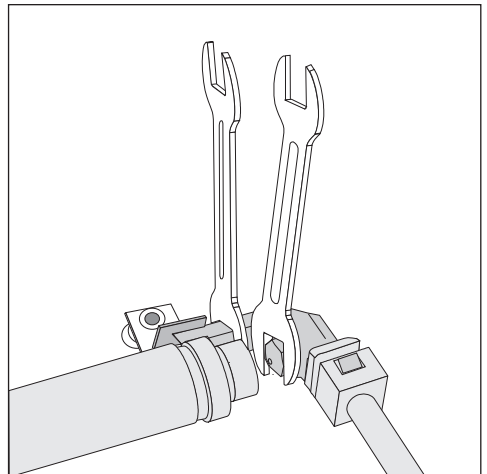


### To change the main jet

- Remove burner caps ⑮⑯, burner ring ⑰ and burner head ⑱.
- Pull the control knob off.
- Loosen screws ㉓, and remove the upper section of the appliance.



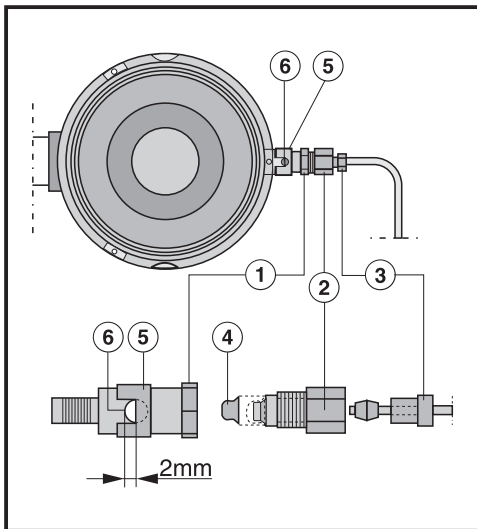
- Remove the top from the cooktop carefully. Make sure the in-operation and residual heat indicator module ①, which is located beneath the cooktop isn't detached during this process. To release the residual heat module press both snap-in hooks ② inwards.



- Whilst counterholding it in place with an SW 13 spanner, unscrew the main jet anti-clockwise from its housing using an SW 10 spanner (see illustration).
- Screw in the new main jet, once again using the spanner to counterhold the jet housing.

## Conversion to another type of gas

### To change the jet for the inner burner



④ Jet disc (main jet for the inner burner)

⑤ Air intake sleeve

⑥ Vent

■ Whilst counterholding it in place with an SW 12 spanner, remove screw ③ from fitting ② using an SW 8 spanner.

■ Whilst counterholding it in place with an SW 12 spanner, remove screw fitting ② from fitting ① with another SW 12 spanner.

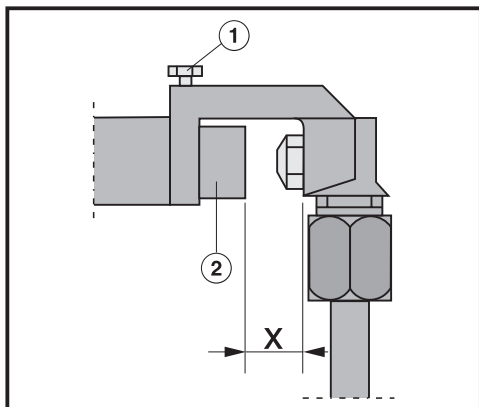
■ Remove jet disc ④ from fitting ①, and replace with the correct jet disc (see jet table).

■ Adjust air intake sleeve ⑤ until the two vents ⑥ have a 2 mm gap as illustrated.

Reassemble the parts in the reverse order and check for leaks by operating the burner without the upper part of the cooktop in place (use a match to ignite the flame).

# Conversion to another type of gas

## To check the first intake of air



① Retaining screw

② Air intake sleeve

Gap X **must** measure:

For natural gas: 13 mm

For liquid gas: 13 mm

If it doesn't:

- Loosen the retaining screw, adjust the air intake sleeve, and tighten the retaining screw again.
- Finally secure the jets against inadvertent loosening with sealing wax.
- Re-assemble the cooktop in the reverse order.

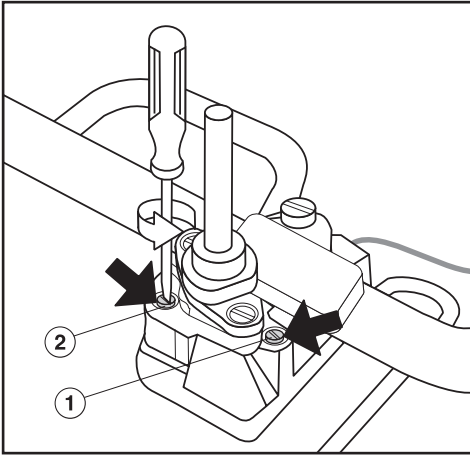
The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting the flame must have a distinctive and visible core.

# Conversion to another type of gas

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## To change the small jets



- Using a small screwdriver, unscrew the two small jets ① and ② in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally secure the jets against inadvertent loosening with sealing wax.

- ① Small diameter jet  
(e.g. for liquid gas: 0.25)
- ② Large diameter jet  
(e.g. for liquid gas: 0.68)

### After changing the jets

- Reassemble the burner parts in the reverse order.
- Check all gas fittings for leaks by operating the burner without the upper section of the cooktop in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the upper section of the cooktop.
- Screw the burner bases into place, and replace the other parts of the burner. Take care to reassemble the different parts in the correct order.
- Replace the control knob.
- Finally ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

- Adhere the label supplied with the jets above the label stating the type of gas being used.

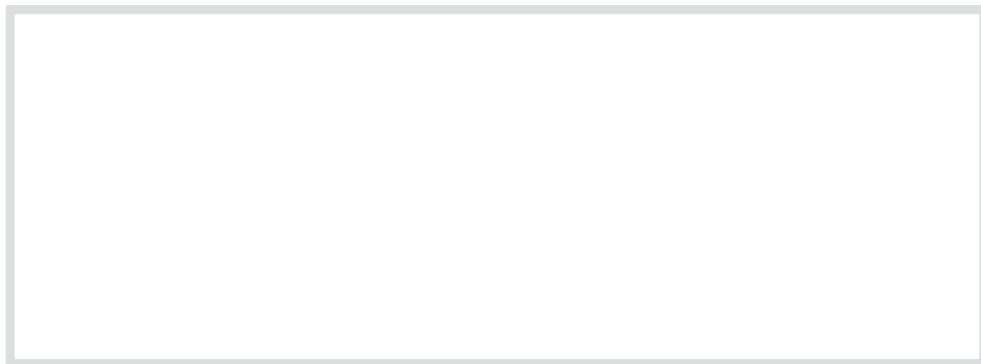
## After sales service, data plate

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The address of the nearest Miele Customer Contact Centre is given on the back page.

The voltage and rated load are given on the data plate. Please quote these data, together with the model description and serial number when contacting the Miele Customer Contact Centre.

Space in which to adhere the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.













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